Training
Lesson Plan
Bloodborne Pathogens

Description

Introduction to Bloodborne Pathogens for food service employees. Topics include bloodborne pathogens program, exposure of bloodborne pathogens, prevention, and emergency actions.

By the end of this class participants will be able to:

1. Know how to prevent/minimize Bloodborne Pathogens.
2. Recognize symptoms of heat stress

Duration: 15 minutes

Materials

- (one for each participant)
- Bloodborne Pathogens Assessment

Procedure

1. Circulate roster among all participants (1 minute)

2. Distribute copies of the “Bloodborne Pathogens” handouts to group (1 minute)

3. Review the content from each topic on handout (8 minutes)
   a. Bloodborne Pathogens Program
   b. Exposure
   c. Prevention
   d. Emergency

4. Assess the participant’s comprehension using the “Test” section in the Bloodborne Pathogens Assessment. (5 minutes)